**Hawaiian Haystacks**

**For Rice**

1 C. Rice

2 C. water

 Add 2 C. cold water and rice to a sauce pan. Bring to a boil. Cover and reduce heat to a simmer. Cook for 15-20 minutes or until rice is tender. Fluff with a fork.

**For chicken Gravy**

1 chicken breast

½ Can cream of chicken soup

½ C. milk

¼ C. Sour Cream

Cut up chicken breast into small cubes. Fry in a pan sprayed with cooking spray until done ( no longer pink in the center). Add soup, milk and sour cream to cooked chicken. Heat on low until sauce is smooth and warmed through.

**Other ingredients**

½ C. chow mein noodles

½ C. grated cheese

½ C. pineapple tidbits

½ C. frozen peas

10 olives sliced

Prepare other ingredients and put into individual bowls

When all steps are complete but rice, chicken gravy and other ingredients on table. Place rice on plate, top with chicken gravy and add other toppings.